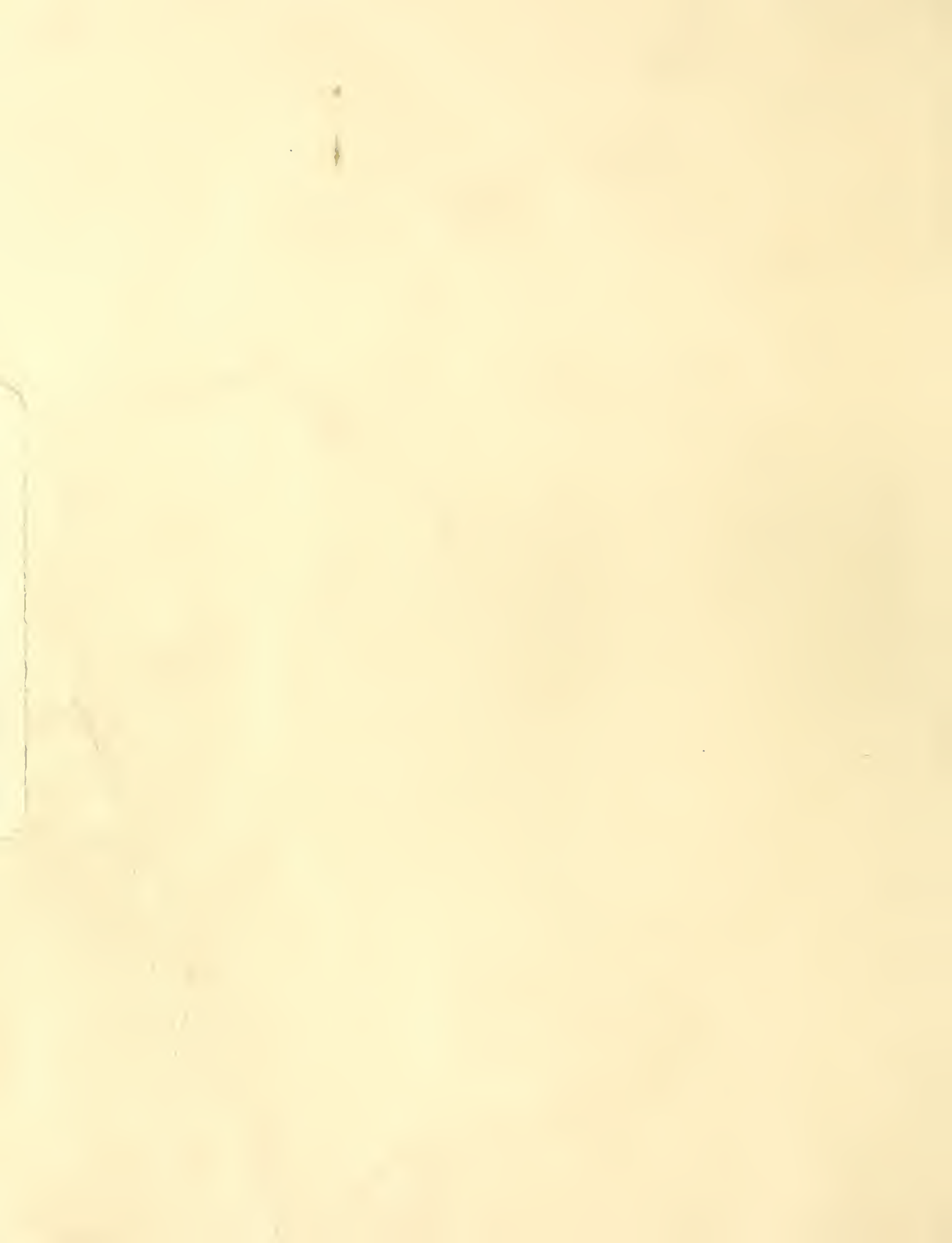


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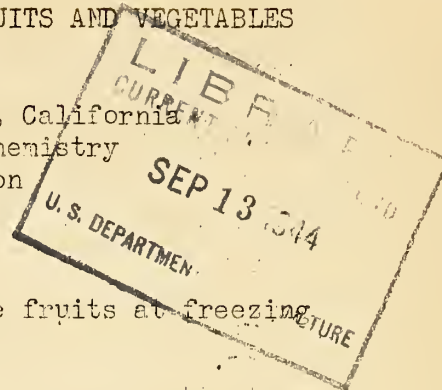
June 1944

AIC-46

Information Sheet*

SELECTED BIBLIOGRAPHY ON FREEZING PRESERVATION OF FRUITS AND VEGETABLES
1920-1943

Western Regional Research Laboratory, Albany, California
Bureau of Agricultural and Industrial Chemistry
Agricultural Research Administration
U. S. Department of Agriculture



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